# Ricardo Lopez

List of Publications by Year
in descending order

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|---|---|---|---|
| 52 papers | 3,828 citations | 257101 24 h-index | 223531 46 g-index |
| 52 all docs | 52 docs citations | 52 times ranked | 2304 citing authors |

| # | Article | IF | Citations |
|---|---|---|---|
| 1 | Quantitative determination of the odorants of young red wines from different grape varieties. Journal of the Science of Food and Agriculture, 2000, 80, 1659-1667. | 1.7 | 879 |
| 2 | Determination of minor and trace volatile compounds in wine by solid-phase extraction and gas chromatography with mass spectrometric detection. Journal of Chromatography A, 2002, 966, 167-177. | 1.8 | 431 |
| 3 | Chemical Characterization of the Aroma of Grenache RosÃ© Wines:Â Aroma Extract Dilution Analysis, Quantitative Determination, and Sensory Reconstitution Studies. Journal of Agricultural and Food Chemistry, 2002, 50, 4048-4054. | 2.4 | 349 |
| 4 | Fast analysis of important wine volatile compounds. Journal of Chromatography A, 2001, 923, 205-214. | 1.8 | 231 |
| 5 | Identification and Quantification of Impact Odorants of Aged Red Wines from Rioja. GCâ^'Olfactometry, Quantitative GC-MS, and Odor Evaluation of HPLC Fractions. Journal of Agricultural and Food Chemistry, 2001, 49, 2924-2929. | 2.4 | 208 |
| 6 | Prediction of Aged Red Wine Aroma Properties from Aroma Chemical Composition. Partial Least Squares Regression Models. Journal of Agricultural and Food Chemistry, 2003, 51, 2700-2707. | 2.4 | 167 |
| 7 | Identification of impact odorants of young red wines made with Merlot, Cabernet Sauvignon and Grenache grape varieties: a comparative study. Journal of the Science of Food and Agriculture, 1999, 79, 1461-1467. | 1.7 | 154 |
| 8 | Impact Odorants of Different Young White Wines from the Canary Islands. Journal of Agricultural and Food Chemistry, 2003, 51, 3419-3425. | 2.4 | 130 |
| 9 | Quantitative Gas Chromatographyâ^'Olfactometry Carried out at Different Dilutions of an Extract. Key Differences in the Odor Profiles of Four High-Quality Spanish Aged Red Wines. Journal of Agricultural and Food Chemistry, 2001, 49, 4818-4824. | 2.4 | 111 |
| 10 | Analysis of the aroma intensities of volatile compounds released from mild acid hydrolysates of odourless precursors extracted from Tempranillo and Grenache grapes using gas chromatography-olfactometry. Food Chemistry, 2004, 88, 95-103. | 4.2 | 105 |
| 11 | Quantitative determination of sotolon, maltol and free furaneol in wine by solid-phase extraction and gas chromatographyâ€“ion-trap mass spectrometry. Journal of Chromatography A, 2003, 1010, 95-103. | 1.8 | 88 |
| 12 | Quantitative determination of wine highly volatile sulfur compounds by using automated headspace solid-phase microextraction and gas chromatography-pulsed flame photometric detection. Journal of Chromatography A, 2007, 1143, 8-15. | 1.8 | 86 |
| 13 | The aroma of Grenache red wine: hierarchy and nature of its main odorants. Journal of the Science of Food and Agriculture, 1998, 77, 259-267. | 1.7 | 84 |
| 14 | The Actual and Potential Aroma of Winemaking Grapes. Biomolecules, 2019, 9, 818. | 1.8 | 75 |
| 15 | Determination of important odor-active aldehydes of wine through gas chromatographyâ€“mass spectrometry of their O-(2,3,4,5,6-pentafluorobenzyl)oximes formed directly in the solid phase extraction cartridge used for selective isolation. Journal of Chromatography A, 2004, 1028, 339-345. | 1.8 | 64 |
| 16 | Quantitative determination of trace and ultratrace flavour active compounds in red wines through gas chromatographicâ€“ion trap mass spectrometric analysis of microextracts. Journal of Chromatography A, 1998, 806, 349-354. | 1.8 | 61 |
| 17 | Semipreparative reversed-phase liquid chromatographic fractionation of aroma extracts from wine and other alcoholic beverages. Journal of Chromatography A, 1999, 864, 77-88. | 1.8 | 56 |
| 18 | Identification of three novel compounds in wine by means of a laboratory-constructed multidimensional gas chromatographic system. Journal of Chromatography A, 2006, 1122, 202-208. | 1.8 | 40 |

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|---|---|---|---|
| 19 | Changes in analytical and volatile compositions of red wines induced by pre-fermentation heat treatment of grapes. Food Chemistry, 2015, 187, 243-253. | 4.2 | 39 |
| 20 | Elusive Chemistry of Hydrogen Sulfide and Mercaptans in Wine. Journal of Agricultural and Food Chemistry, 2018, 66, 2237-2246. | 2.4 | 35 |
| 21 | Relationship between Flavor Dilution Values and Odor Unit Values in Hydroalcoholic Solutions:Â Role of Volatility and a Practical Rule for Its Estimation. Journal of Agricultural and Food Chemistry, 1998, 46, 4341-4346. | 2.4 | 33 |
| 22 | Use of solidâ€“liquid distribution coefficients to determine retention properties of Porapak-Q resins. Journal of Chromatography A, 2001, 931, 31-39. | 1.8 | 32 |
| 23 | Automated and quantitative headspace in-tube extraction for the accurate determination of highly volatile compounds from wines and beers. Journal of Chromatography A, 2012, 1230, 1-7. | 1.8 | 32 |
| 24 | Revealing the Usefulness of Aroma Networks to Explain Wine Aroma Properties: A Case Study of Portuguese Wines. Molecules, 2020, 25, 272. | 1.7 | 32 |
| 25 | Chemical and sensory characterisation of the aroma of Ã‡alkarasÄ± rosÃ© wine. Australian Journal of Grape and Wine Research, 2014, 20, 340-346. | 1.0 | 24 |
| 26 | Development of a mixed-mode solid phase extraction method and further gas chromatography mass spectrometry for the analysis of 3-alkyl-2-methoxypyrazines in wine. Journal of Chromatography A, 2011, 1218, 842-848. | 1.8 | 23 |
| 27 | Multiple automated headspace in-tube extraction for the accurate analysis of relevant wine aroma compounds and for the estimation of their relative liquidâ€“gas transfer rates. Journal of Chromatography A, 2012, 1266, 1-9. | 1.8 | 23 |
| 28 | Comparative analysis of aroma compounds and sensorial features of strawberry and lemon guavas (Psidium cattleianum Sabine). Food Chemistry, 2014, 164, 272-277. | 4.2 | 20 |
| 29 | Determination of ppq-levels of alkylmethoxypyrazines in wine by stirbar sorptive extraction combined with multidimensional gas chromatography-mass spectrometry. Food Chemistry, 2018, 255, 235-241. | 4.2 | 20 |
| 30 | Quantitative determination of five hydroxy acids, precursors of relevant wine aroma compounds in wine and other alcoholic beverages. Analytical and Bioanalytical Chemistry, 2015, 407, 7925-7934. | 1.9 | 19 |
| 31 | Quantitative analysis of 3-alkyl-2-methoxypyrazines in German Sauvignon blanc wines by MDGCâ€“MS or MDGCâ€–MS/MS for viticultural and enological studies. European Food Research and Technology, 2014, 239, 549-558. | 1.6 | 17 |
| 32 | Modulating analytical characteristics of thermovinified Carignan musts and the volatile composition of the resulting wines through the heating temperature. Food Chemistry, 2018, 257, 7-14. | 4.2 | 17 |
| 33 | Determination oftrans-resveratrol in wine by micro-HPLC with fluorescence detection. Journal of Separation Science, 2007, 30, 669-672. | 1.3 | 16 |
| 34 | Effect of Bentonite Fining on Polyfunctional Mercaptans and Other Volatile Compounds in Sauvignon blanc Wines. American Journal of Enology and Viticulture, 2017, 68, 30-38. | 0.9 | 15 |
| 35 | Characterisation of the key odorants in a squid broth (Illex argentinus). LWT - Food Science and Technology, 2014, 57, 656-662. | 2.5 | 13 |
| 36 | An automated gas chromatographic-mass spectrometric method for the quantitative analysis of the odor-active molecules present in the vapors emanated from wine. Journal of Chromatography A, 2018, 1534, 130-138. | 1.8 | 12 |

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|---|---|---|---|
| 37 | Analytical Characterization of the Flavor of Oxygen-Spoiled Wines through the Gas Chromatography–Ion-Trap Mass Spectrometry of Ultratrace Odorants: Optimization of Conditions. Journal of Chromatographic Science, 1998, 36, 331-339. | 0.7 | 11 |
| 38 | Concentration of small volumes of nonpolar solutions containing trace volatile compounds. Journal of Chromatography A, 1998, 824, 195-203. | 1.8 | 10 |
| 39 | Optimization and Validation of a Taste Dilution Analysis to Characterize Wine Taste. Journal of Food Science, 2007, 72, S345-S351. | 1.5 | 9 |
| 40 | The Instrumental Analysis of Aroma-Active Compounds for Explaining the Flavor of Red Wines. , 2019, , 283-307. | | 9 |
| 41 | Vineyard calcium sprays shift the volatile profile of young red wine produced by induced and spontaneous fermentation. Food Research International, 2020, 131, 108983. | 2.9 | 9 |
| 42 | Investigating the Aroma of Syrah Wines from the Northern Rhone Valley Using Supercritical CO<sub>2</sub>-Dearomatized Wine as a Matrix for Reconstitution Studies. Journal of Agricultural and Food Chemistry, 2020, 68, 11512-11523. | 2.4 | 9 |
| 43 | Odorant Release from Alcoholic Beverages. ACS Symposium Series, 2010, , 161-175. | 0.5 | 8 |
| 44 | Determination of 2-, 3-, 4-methylpentanoic and cyclohexanecarboxylic acids in wine: Development of a selective method based on solid phase extraction and gas chromatography-negative chemical ionization mass spectrometry and its application to different wines and alcoholic beverages. Journal of Chromatography A, 2015, 1381, 210-218. | 1.8 | 7 |
| 45 | Development and validation of a method for the analysis of halophenols and haloanisoles in cork bark macerates by stir bar sorptive extraction heart-cutting two-dimensional gas chromatography negative chemical ionization mass spectrometry. Journal of Chromatography A, 2022, 1673, 463186. | 1.8 | 7 |
| 46 | Quantitative determination of the odorants of young red wines from different grape varieties. , 2000, 80, 1659. | | 3 |
| 47 | Importance of 3-Alkyl-2-Methoxypyrazines in Red Wines from Spain. , 2014, , 107-110. | | 2 |
| 48 | Hierarchy and identification of additional important wine odorants. Developments in Food Science, 2006, 43, 213-216. | 0.0 | 1 |
| 49 | CaracterizaciÃ³n aromÃ¡tica de variedades minoritarias del Piedemonte Pirenaico. E3S Web of Conferences, 2018, 50, 01023. | 0.2 | 1 |
| 50 | Effect of some winemaking factors on rotundone levels of Pelaverga di Verduno wines. European Food Research and Technology, 2021, 247, 1645-1653. | 1.6 | 1 |
| 51 | Automatic and Total Headspace In-Tube Extraction for the Accurate Determination of Polar Volatile Compound from Wines. , 2014, , 407-409. | | 0 |
| 52 | Evaluation of Gas Chromatography-Olfactometry for Screening Purposes of Wine Off-Flavors. , 2014, , 423-428. | | 0 |